



Course Syllabus

Course Code	Course Title	ECTS Credits
HMGT-110	Food and Beverage Management	10
Prerequisites	Department	Semester
None	Hospitality, Tourism and Sports Management	Fall/Spring
Type of Course	Field	Language of Instruction
Compulsory	Hospitality	English
Level of Course	Lecturer(s)	Year of Study
1 st	Nicolas Orphanides	1 st
Mode of Delivery	Work Placement	Corequisites
Distance Learning	N/A	None

Course Objectives:

The main objectives of the course are to:

- Help to prepare students to meet the challenges associated with the Food and Beverage Industry.
- Students will gain a basic understanding of the Food and Beverage industry by analyzing the industry's :
 - growth and development,
 - reviewing its organizational structure,
 - investigating its relationship with the hotel's other departments,
 - And by focusing on industry opportunities and future trends.

Learning Outcomes:

After completion of the course students are expected to be able to:

1. **Develop general knowledge** on the origins and development of food service in hotels, restaurants, and institutions.
2. **Describe** the economic impact of the F&B industry.
3. **Distinguish between** commercial and institutional food service facilities.
4. **Identify trends** likely to affect food service in the coming years.
5. **Identify a variety of managerial, production, and service positions** that are typical of the food service industry and describe the roles these positions play in providing food service.
6. **Describe managerial responsibilities** as they relate to food service functions including menu planning, purchasing, storing, preparation, and recipe development.

7. **Define the steps involved in menu planning and menu design.**
8. **Define the importance and role** of Food and Beverage marketing.
9. **Identify the major functions and basic principles** of Food and Beverage production.
10. **Identify and describe the four types** of table service and at least two other food service categories.
11. **Review the fundamentals** of Food and Beverage Management and Control.
12. **Describe proper** sanitation, hygiene and safety procedures and techniques used on the Food and Beverage industry.

Course Content:

Chapter 1	Introducing Food and Beverage Management
Chapter 2	Organization of F&B operations
Chapter 3	Fundamentals of Management
Chapter 4	F&B Marketing
Chapter 5	The Meal Experience
Chapter 6	Managing Quality in F&B operations
Chapter 7	Food Menus and Beverage lists
Chapter 8	Food and Beverage Production / Cost control
Chapter 9	Food and Beverage Production methods
Chapter 10	Food and Beverage Service Methods
Chapter 11	An overall view of F&B control
Chapter 12	Sanitation and Safety

Learning Activities and Teaching Methods:

Students' PowerPoint presentations, assignments, exercises , Midterm exam, Final exam

Assessment Methods:

Assignments, Midterm, Final

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
<i>Management of Food and Beverage Operations</i> . 6th ed.	NINEMEIER, J.D.	The Educational Institute of the American Hotel and Motel Association.	2015	978-0-86612-477-5
<i>The Lodging and Foodservice Industry</i> . 6 th ed.	LATTIN, G. W	The Educational Institute of the American Hotel and Motel Association.	2013	978-0-86612-437-6

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
<i>Introduction to Management in the Hospitality Industry</i> , 10th Edition + Study Guide	Barrows, Powers	John Wiley and Sons	2012	978-0-470-91179-2
Supplemental PowerPoint Slides	**For specific notes on the text book, (Barrows, Powers) please visits http://eu.wiley.com and download the power point presentations from the site. You need to access the 'student			

	<p>companion' link. Just write in the book title in the search area and click on the book and then follow the links for further readings.</p>			
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